## ARCANOVA QUINTADASARCAS



Denomination: Regional Minho

Type: Dry White

Year: 2019

Grape Variety: Alvarinho 100%

Alcohol Content (%vol): 13,5 Residual Sugar (g/dm3): ≤1,5 Total Acidity (g/dm3): 6

Winemakers: Fernando Machado and Henrique Lopes

Handpicked grapes, from vines with low yields.

Skin maceration, flotation clearing, and temperature controlled fermentation.

After alcoholic fermentation, bâtonnage during 1 month once a week. On the market, after a minium of 2 month aging in bottle.

Visual: Clear with light hay reflexes.

Aroma: Abundant yet elegant floral scents paired with pleasant and fresh fragrances of lemon and orange tree blossoming. Finishes with tropical aromas.

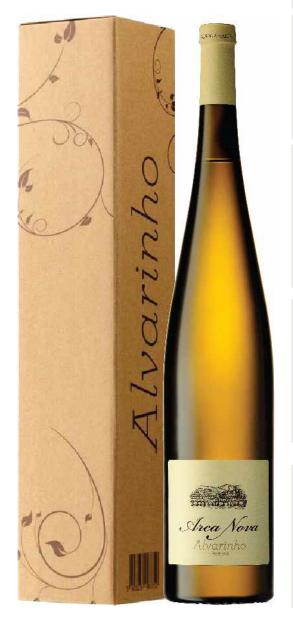
Flavour: Very rich structure with a full body and soft feel. Good finish.

Bottle: Flute 1500ml

EAN: 5603238121841

Perfect as an aperitif during summer season, this wine also pairs perfectly with fish, poultry, salads, Asian and Mediterranean food. Also a good match for "tapas".

It should be served between 10C to 14C.











Weight: 2,75 kg